

40. (Once Amended) A method according to claim 22 wherein the gum base material constitutes from 5% to 85% by weight of the chewing gum.

41. (Once Amended) A method according to claim 22 comprising adding one or more of the following ingredients to the chewing gum formulation: at least one softener; a bulk sweetener; a high intensity sweetener; an emulsifier; an elastomer plasticizer; an elastomer; a mono-diglyceride; a sucrose fatty acid ester.

42. (Once Amended) Use of a natural vegetable component comprising cellular material from a plant as a flavouring agent in the coating of a chewing gum as described in claim 1.

REMARKS

Some of the claims are amended to change their dependency.

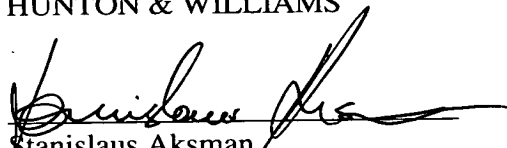
An indication of allowance of all claims is solicited.

Respectfully submitted,

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Date: May 23, 2001

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APPENDIX

5. (Once Amended) A chewing gum according to [any of the preceding claims] claim 1 wherein the natural vegetable flavouring agent comprising cellular material from a plant in the coating is selected from fruit and herbs.

6. (Once Amended) A chewing gum according to [any of claims] claim 1 [- 5] wherein the natural vegetable flavouring agent in the coating is the is selected from coconut, grape fruit, orange, lime, lemon, mandarin, pineapple, strawberry, raspberry, mango, passion fruit, kiwi, apple, pear, peach, , apricot, cherry, grapes, banana, cranberry, blueberry, black current, red current, gooseberry, and lingon berries, thyme, basil, camille, valerian, fennel, parsley, camomile, tarragon, lavender, dill, cumin, bergamot, salvia, aloe vera balsam, spearmint, peppermint, eucalyptus and mixtures thereof.

9. (Once Amended) A chewing gum according to [any of the preceding claims] claim 1 wherein the natural flavouring agent in the coating is freeze-dried.

10. (Once Amended) A chewing gum according to [any of the preceding claims] claim 1 wherein the natural flavouring agent in the coating is in the form of a powder, slices or pieces of combinations thereof.

13. (Once Amended) A chewing gum according to [any of the preceding claims] claim 1 wherein the natural flavouring agent in the coating is substantially intact seeds from a fruit.

15. (Once Amended) A chewing gum according to [any of the preceding claims] claim 1 wherein the natural vegetable flavouring agent in the coating also provides the chewing gum with a natural colour.

16. (Once Amended) A chewing gum according to [any of the proceeding claims] claim 1 wherein the natural flavouring agent is used in the coating of the chewing gum and in the chewing gum core.

18. (Once Amended) A chewing gum according to [any of the preceding claims] claim 1 wherein the natural flavouring agent in the coating provides the chewing gum with a basic colour.

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20. (Once Amended) A chewing gum according to [any of the preceding claims] claim 1 comprising from 5% to 85% by weight of a gum base material.

21. (Once Amended) A chewing gum according to [any of the preceding claims] claim 1 comprising one or more of the following: at least one softener; a bulk sweetener; a high intensity sweetener; an emulsifier; an elastomer plasticizer; an elastomer; a mono-diglyceride; a sucrose fatty acid ester.

26. (Once Amended) A method according to [any of claims] claim 22 [to 25] wherein the natural vegetable flavouring agent in the coating is selected from fruits and herbs.

27. (Once Amended) A method according to claim [any of claims] 22 [-26] wherein the natural vegetable flavouring agent in the coating is the is selected from coconut, grape fruit, orange, lime, lemon, mandarin, pineapple, strawberry, raspberry, mango, passion fruit, kiwi, apple, pear, peach, apricot, cherry, grapes, banana, cranberry, blueberry, black current, red current, gooseberry, and lingon berries, thyme, basil, camille, valerian, fennel, parsley, camomile, tarragon, lavender, dill, cumin, bargamot, salvia, aloe vera balsam, spearmint, peppermint, eucalyptus and mixtures thereof.

28. (Once Amended) A method according to [any of claims] claim 22 [to 27] wherein the water content of the natural flavouring agent in the coating is less than 75% by weight, such as less than 60%, preferable less than 40%, more preferred less than 30%, such as less than 25%.

29. (Once Amended) A method according to [any of claims] claim 22 [to 27] wherein the water content of the natural flavouring agent in the coating is less than 20% by weight, such as less than 15%, more preferred less than 10% such as between 1.5-7%, more preferred between 2-6%.

30. (Once Amended) A method according to [any of claims] claim 22 [to 29] wherein the natural flavouring agent in the coating is freeze-dried.

31. (Once Amended) A method according to [any of claims] claim 22 [to 30] wherein the natural flavouring agent in the coating is in the form of a powder, slices or pieces or combinations thereof.

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33. (Once Amended) A method according to [any of claims] claim 22 wherein the natural flavouring agent in the coating is in a form where the particle size is from about 3 µm to 2 mm, such as from 4 µm to 1 mm.

34. (Once Amended) A method according to [any of claims] claim 22 [to 33] wherein the natural flavouring agent in the coating comprises substantially intact seeds from a fruit.

36. (Once Amended) A method according to [any of claims] claim 22 [to 35] wherein the natural vegetable flavouring agent in the coating also provides the chewing gum with a natural colour.

37. (Once Amended) A method according to [any of claims] claim 22 [to 35] wherein the natural flavouring agent is also used in the chewing gum core.

38. (Once Amended) A method according to [any of claims] claim 22 [to 35] wherein the natural flavouring agent in the coating provides a natural colour to the coating.

40. (Once Amended) A method according to [any of claims] claim 22 [to 39] wherein the gum base material constitutes from 5% to 85% by weight of the chewing gum.

41. (Once Amended) A method according to [any of claims] claim 22 [to 40] comprising adding one or more of the following ingredients to the chewing gum formulation: at least one softener; a bulk sweetener; a high intensity sweetener; an emulsifier; an elastomer plasticizer; an elastomer; a mono-diglyceride; a sucrose fatty acid ester.

42. (Once Amended) Use of a natural vegetable component comprising cellular material from a plant as a flavouring agent in the coating of a chewing gum as described in [any of claims] claim 1 [-21].

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